

**ACADEMIC
CURRICULUM VITAE**

1. Name - Surname: Şebnem GÜLER

2. Title: Dr.

3. Educational Background:

Degree	Department/Program	University	Year
Bachelor's	Food Engineering	Çukurova University	2011-2016
Master's	Food Engineering	Çukurova University	2016-2018
PhD	Food Engineering	Çukurova University	2019-2023

4. Master's / PhD Thesis

4.1. Master's Thesis Title and Thesis Advisor(s): Prof. Dr. Hüseyin ERTEN

4.2. PhD Thesis /Medical Specialty Thesis Title and Advisor(s): Prof. Dr. Hüseyin ERTEN

5. Academic Titles:

Date of Assistant Professorship:

Date of Associate Proferssorship:

Date of Professorship:

6. Supervised Master's and PhD Theses:

6.1. Master's Theses

6.2. PhD Theses

7. Publications

7.1. Articles Published in International Peer-Reviewed Journals (SCI,SSCI, AHCI, ESCI, Scopus)

Kara, Z.; Arslan, D. and Guler, S., 2015. Inoculation of Arbuscular Mycorrhizal Fungi and Application of Micronized Calcite to Olive Plant: Effect on Some Biochemical Constituents of Olive Fruit and Oil. *Scientia Horticulturae*. 185 (2015) 219-227.

<https://doi.org/10.1016/j.scienta.2015.02.001>

7.2. Articles Published in Other International Peer-Reviewed Journals

7.3. Papers Presented at International Scientific Conferences and Published in Conference Proceedings

Güler, Ş. ve Keçeli Mutlu, T., 2014. Geleneksel Yöntemlerle Taş Sızma Zeytinyağı Üretimi. IV. Geleneksel Gıdalar Sempozyumu. 17-19 Nisan 2014. Adana. s. 75.

https://books.google.com.tr/books/about/4_Geleneksel_G%C4%B1dalar_Sempozyumu.html?id=z86CAQAACAAJ&redir_esc=y. Sözlü Sunum.

Güler, Ş., Koç, G. ve Keçeli Mutlu, T., 2014. Portakal, Limon ve Acı Biber ile Çeşnilendirilmiş Natürel Sızma Zeytinyağlarının Oksidatif Stabilitesi. IV. Ulusal Zeytin Öğrenci Kongresi. 28-30 Mayıs 2014. Konya. s. 68.

http://mucahitkivrak.baun.edu.tr/index_dosyalar/4%20uzok%20kitabi.pdf. Poster.

Keçeli Mutlu, T., Güler, Ş., Akmanlar, M., Değirmen, M., Mercankaya, B. N., Özdemir, O., Kazancı, M., 2014. Ambalaj Tipi ve Depolama Sıcaklığının Gemlik Natürel Sızma Zeytinyağı Kalitesi ve Oksidatif Stabilitesine Etkisi. IV. Ulusal Zeytin Öğrenci Kongresi. 28-30 Mayıs 2014. Konya. s. 11.

http://mucahitkivrak.baun.edu.tr/index_dosyalar/4%20uzok%20kitabi.pdf. Poster.

Keçeli Mutlu, T., Erdinc, B., Mercankaya, B., Degirmen, M., Akmanlar, M., Ozdemir, O., Guler, S., 2014. Influence of Harvest on Quality and Oxidative Stability of Virgin Olive Oils. 12th Euro Fed Lipid Congress Book of Abstracts. 14-17 September 2014. Montpellier, France. p. 521. Poster-LAMI-079.

<http://www.eurofedlipid.org/meetings/montpellier2014/index.php>. Poster Presentation.

Keçeli Mutlu, T., Degirmen, M., Akmanlar, M., Mercankaya, B. N., Ozdemir, O., Ozturk, F., Dışhan, A., Kartal, M. G., Guler, Ş., Alış, G., 2015. The Effect of Some Olive Leaves Grown in

Adana Turkey on the Stabilization of Canadian Oils and Canadian oil in Water Emulsions. 13th Euro Fed Lipid Congress, Florence, Italy, 27-30 September 2015.

<http://www.dgfett.de/meetings/eflarchive/florence2015/index.php>. Poster Presentation.

Keceli Mutlu, T., Degirmen, M., Akmanlar, M., Mercankaya, B. N., Ozdemir, O., Ozturk, F., Dışhan, A., Kartal, M. G., Guler, Ş., Alış, G., 2015. The Effect of Harvest Time on Quality of Virgin olive Oils produced in Adana region of Turkey. 13th Euro Fed Lipid Congress, Florence, Italy, 27 -30 September 2015.

<http://www.dgfett.de/meetings/eflarchive/florence2015/index.php>. Poster Presentation.

Keceli Mutlu, T., Degirmen, M., Akmanlar, M., Mercankaya, B. N., Ozdemir, O., Ozturk, F., Dışhan, A., Kartal, M. G., Guler, Ş., Alış, G., 2015. Effect of Deep Fat Frying on the Properties of Virgin Olive Oils Produced at Different Harvest Times. 106th AOCS Annual Meeting and Industry Showcase, Orlando, Florida, United States of America, 03 -06 May 2015.

<https://www.aocs.org/attend-meetings/archives/106th-aocs-annual-meeting-and-short-courses?SSO=True>. Oral Presentation.

Keceli Mutlu, T., Degirmen, M., Akmanlar, M., Mercankaya, B. N., Ozdemir, O., Ozturk, F., Dışhan, A., Kartal, M. G., Guler, Ş., Alış, G., 2015. Functional Frying Oils Prepared by Using Olive Leaves from Sari Ulak and Gemlik Olives. 106th AOCS Annual Meeting and Industry Showcase, Orlando, Florida, United States of America, 03 -06 May 2015.

<https://www.aocs.org/attend-meetings/archives/106th-aocs-annual-meeting-and-short-courses?SSO=True>. Poster Presentation.

Keceli Mutlu, T.; Degirmen. M. and Guler, S., 2016. Effect of pH on the Antioxidant Activity of Some Fruit Leaves in Oil in Water Emulsions., 1st International Symposium on Lipid Oxidation and Antioxidants 5-7 June 2016. Porto, Portugal. p. 14.

<http://www.dgfett.de/meetings/eflarchive/porto2016/>. Poster Presentation.

Update date: DD/MM/YYYY